

characteristics. In addition, when the crude protein content of the wheat flour component is less than 10% by weight, the noodles produced therefrom exhibit mouthfeel characteristics similar to that of a rice noodle having low chewability and elasticity. When the
5 crude protein content of the wheat flour component is higher than 10% by weight, the resulting noodles exhibit improved elasticity and chewability.

Curdlan used as an additive in the dry flour composition of the present invention is a natural polysaccharide (β -1,3-glucan) produced by pure culture fermentation from the bacterium *Alcaligenes faecalis* var. *Myxogenes*. Curdlan can be added alone, or together with the gluten protein flour, to the dry
10 flour composition as an ingredient for providing the net-like structure for the dough. Curdlan is usually used in food processing as a gelling agent. Curdlan produces a weak low-set gel if heated to 60°C and then cooled to below 40°C. However, if the temperature is
15 higher than 80°C, Curdlan may produce a stronger thermo-irreversible gel. Since the noodles and the pasta are usually required to be cooked at a temperature higher than 80°C and subsequently cooled, the noodle and pasta may exhibit different characteristics at
20 different temperatures. Therefore, Curdlan has not been suggested in the production of noodles.

It has found by the inventor in a research on